Classic Countertop 12" x 20" Warmer

Model: ☐W-3V

PRODUCT: QUANTITY: ITEM#:

Designed Smart.

- The W-3V has an unique "serpentine shaped" heating element that evenly distributes heat throughout the unit.
- Effectively keeps hot foods, soups and sauces at consisent levels above 140 degrees.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- Unit is designed to be used with water, but will not be damaged if it runs dry.
- Steel reflection plate directs heat to pan.

APW Wyott Design Features

- 22 qt. capacity.
- All stainless steel well pan and housing.
- Superior element configuration provides even heat distribution.
- Heavy-duty wiring extends element life.
- Bottom-insulated.
- Infinite temperature control.

Built Solid.

Built to Last

- Exterior constructed with heavy duty stainless steel for excellent durability.
- Interior liner formed out of tough stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

Reliability backed by the Industry's Best Warranty

- This APW Wyott Warming Equipment is backed by a 1-year Parts and Labor warranty, including our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.

PROTECTED BY APW WYOTT'S 1 YEAR LIMITED WARRANTY

- Certified by the following agencies:

CE UL SANITATION CLASSIFIED UL CSA

MODEL W-3V COUNTERTOP WARMER

Options Accessories

- Adaptor plates to convert 12x20 opening.
- Two holes for one 7qt. and one 11qt. inset (14880).
- Two holes for 7qt. insets.
- Three holes for (3) 4qt. insets.
- Four 5" holes (not shown).

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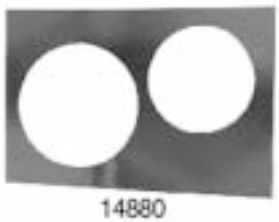
14883


14880

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

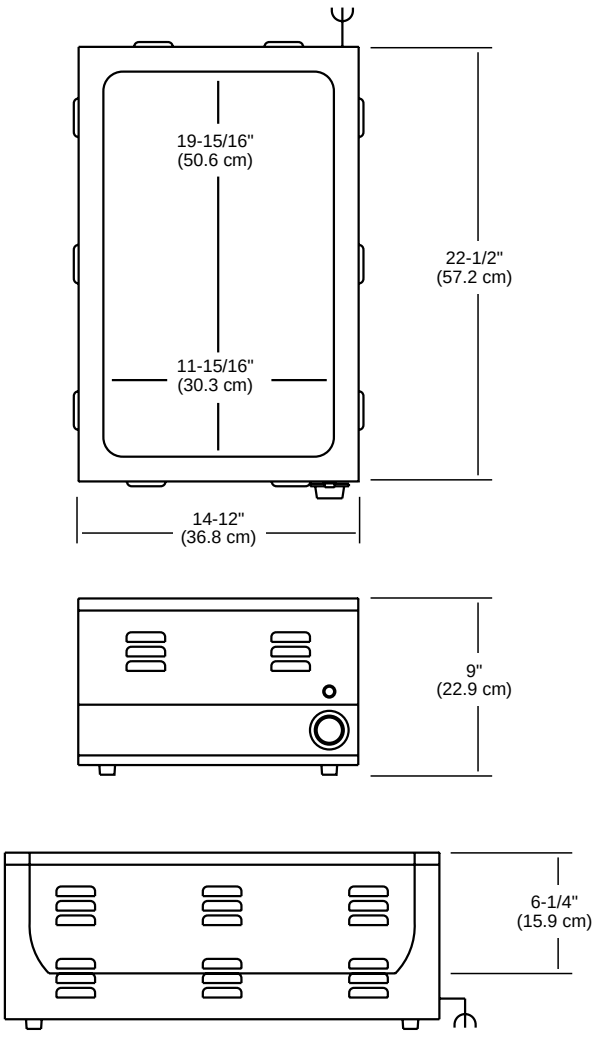
For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003

Classic Countertop 12" x 20" Warmer

Model: ☐W-3V ☐W-3V-CE

PRODUCT: QUANTITY: ITEM#:



Model W-3V Warmer

PRODUCT SPECIFICATIONS

Construction:
Stainless steel well pan and housing, fiberglass insulation.

Dimensions:
9 " H x 14½ " W x 22½ " D
(22.9 cm x 36.8 cm x 57.2 cm)

Electrical Information:
Each unit is equipped with a 60", three wire grounded power cord which terminiates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15P plug.

Electrical Specifications:

W-3V:	120V, 1200W, 10 amps
	240V, 1200W, 5 amps
W-3V-CE:	230V, 1100W, 4.8 amps

Capacity:
22 qts. (21 L)

Ship Weight:
30 lbs. (13.6 kg)

F.O.B./ Dallas, TX

World Class Support
World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976.
For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:
- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

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